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BAY ST. LOUIS, MISSISSIPPI, SATURDAY, FEBRUARY 12, 1921.

THIRTIETH YEAR—No. 7

SPANISH TRAIL MEET LARGELY ATTENDED.

Interview by Harold B. Ayres, Director General, Giving Much Information Concerning Subject—Success of Old Spanish Trail Depends Upon Support Extended It.

The people of Bay St. Louis and Hancock County are directly interested in the proposed Spanish Trail highway, which at present is in the building between Florida and California, for the reason that it will connect this section with New Orleans. It is for that reason we are particularly interested and take the active interest we do in the work.

The convention held at Gulfport recently was a success inasmuch that it laid out the plans for the much immediate work and was an occasion where there was displayed an enthusiasm and interest that was of big culture. Following on the heels of the convention, Harold B. Ayres, director general of the Old Spanish Trail Association, and who visited Bay St. Louis while on the Mississippi Gulf Coast, gave out the following interview, worthy of a perusal for the reason it gives much information on people fish and caught to know concerning the project.

"Easily the biggest thing done," Mr. Ayres said, "was the redrawing of the Highway to bring the administration closer to the people. The people want the highway completed and we must organize so they can get together easily and create the force to put things over."

The convention was divided into several divisions. M. G. Hoffman, one of the delegates appointed by Governor Hardee, will confer with other Florida leaders and I will go to Florida before I go back to Texas. Alabama is a separate division with Senator J. W. Craft, the father of good roads in Alabama, as vice president. The Mississippi Gulf Coast was made a separate division on the plea of the Mississippians for a separate entity that they might work out their problems. I am persuaded the Mississippians were right. This Gulf Coast can be made a national asset if you develop your own remarkable attractions along this Gulf. H. S. Weston, of Logtown, and a road worker for a lifetime, was made vice president.

The Louisiana Division has former Mayor Martin Behrman, of New Orleans, as its president. Mr. Behrman is intensely interested in getting this road completed across Louisiana. The Houston Division has Mayor W. E. Lee, Orange Texas, for vice-president. Mayor Lee was easily one of the favorites of the convention. West Texas, the San Antonio Division, has Walter Schreiner, of Kerrville, Texas, again as vice-president. Walter Schreiner and his brothers are doing tremendous things for the Highway in the hills of West Texas. The El Paso and New Mexico division like the Florida Division was left for further conference before electing the vice-president and directors. The Arizona-California division has A. H. Gardner for vice-president. Mr. Gardner is a tireless worker for the trail in Arizona where big constructions are progressing. The counties across Arizona have voted over \$12,000,000 for construction. Federal aid, quite generally dollar for dollar, is added to this.

"These divisions will gather in convention hereafter under their own fire-presidents, assisted by the directors and councilors residing in the division, and thus work out their problems. Our field secretaries will keep all work alive, and will be at the command of the vice-presidents. We want action. We have dreamed long enough. We must concentrate and put one real organization behind this Highway. Communities have scattered their effort heretofore among various highway propositions and then got nowhere. We in Texas are not nowhere when we tried to support several highways. What we want is one highway sensible, connected and completed. Neither state nor federal governments can give enough money for so many highways."

Did you not pass a resolution on this subject, Mr. Ayres was asked. "Yes," he said, "and went through unanimously and with fervor. We are probably the only highway in the United States strong enough to say to other highway efforts, keep off. This is not selfishness. Two or three highway associations can administer a particular section. One strong organization can get results. Moreover, there is no reason why every community should be called upon to support several offices and staffs. Only ten per cent of the so-called National Highway organizations in the United States are giving results, and all the real highway projects are uncompleted and at standstill in swampy and difficult spots because there is not enough federal aid. If people will remember that if we get \$25,000,000 of federal aid in 1921, we will get all we get, and that this divided among 48 states will average \$500,000 to a state. We have rivers and swamps along the Old Spanish Trail where \$500,000 is needed for one project alone. Until these places are completed there can be no clear traveling transcontinental highway. Let us concentrate our money on the essential highways and get them completed. To do this we must build our membership into a force to get aid to needy sections. We have learned over in Texas to get behind projects, not a get ahead project. We will be successful if we do this."

TO ASSIST TAX-PAYERS IN MAKING RETURNS.

Gulfport, Miss., Feb. 7, 1921.
Editor Sea Coast Echo:
Bay St. Louis, Miss.
Dear Sir:
Will you please give notice in your paper that I will be in Bay St. Louis, at the Court House, on February 12th, 14th and 15th, to assist income tax-payers in making up their returns for 1920.
Respectfully,
R. P. HENRY D. C.
Accordingly, parties in Bay St. Louis and Hancock County in need of assistance to make out their income tax report for 1920 will avail themselves of the services of Mr. Henry, at the above places and dates, which assistance will be rendered gratis.

BROTHER STEPHEN.

After a lingering illness of about two years Brother Stephen passed away peacefully at 6:30 P. M. Friday, February 4th.
He was born September 15th, 1848 in Brooklyn, N. Y.
A few years after, his family moved to Kentucky.
As a young man, Brother Stephen was tall and athletic and excelled in games and sports as well as in his studies. He was a born mechanic and his genius in this direction and in the manipulation of tools was well known. No doubt with his remarkable talents, energy and skill, he could have raised himself to a high position in the world. But it was that young and generous heart that was another voice calling, and with the sound judgment and uprightness of mind usual to him, he listened to the call of his Lord.
On December 15th, 1863, he entered the novitiate of the Brothers of the Sacred Heart at St. Thomas, near Bardonia, Ky. Here he spent a few years preparing himself for the teaching profession. His first trial at his chosen vocation was made in St. John's School, at Indianapolis, Ind. After teaching in various schools of the order with signal success for several years, he was sent to Vincennes, Ind., as principal of the Cathedral School in that city, thence to St. Vincent's Academy, Mobile, Ala.
Finally, he was ordered to Bay St. Louis to take charge of St. Stanislaus Day School. Here he spent the rest of his life. Here he found his life work and devoted himself to it with all the energy and zeal of an apostle. A tried "Village School Master," he taught the children and the children's children of Bay St. Louis for over a quarter of a century, and made good Christians and good citizens of them. Many of the prominent men of the Bay are proud to be numbered among his pupils.
It would be superfluous to enlarge on the qualities of heart of good Brother Stephen who was so well-known and loved by the people of the Bay. His kind and genial disposition attracted the young people to him as the magnet draws the iron, and many a lesson on the practical affairs of life did he give his youthful hearers in his talks. His success as a teacher is evidenced by the prominent positions held by his pupils in every walk of life. The most notable among them is Archbishop Shaw, of New Orleans, who was a pupil of Brother Stephen while in Mobile. His venerable prelate held him in the highest esteem, and he often speaks of his old teacher. Brother Stephen considered it the crowning glory of his teaching life to have had Archbishop Shaw among his pupils.
During his long illness Brother Stephen was ever patient and resigned. His only desire was to die and be delivered from this "body of death" in order to dwell with Christ. His death was a fitting crown to his life—gentle, peaceful, like a tired child falling to sleep in his mother's arms. He died surrounded by his brethren, fortified by all the sacraments of the Church.
No more will his familiar figure be seen treading the streets of the Bay, imparting to them the joy that filled his own heart. But his name will live in the hearts of all that knew him, and the memory of his life and virtues will be an example and encouragement to all. His death is a distinct loss to his order and to the people of the Bay.
Catholics of Bay St. Louis, you especially who have been his pupils, let your hearts be a little prayer for the repose of the soul of our Brother Stephen; for, though his life was one of sacrifice and good works, even "the angels are not pure in his sight." Requiescat in Pace!

BOARD SUPERVISORS PROCEEDINGS MONTH OF FEBRUARY.

State of Mississippi,
Hancock County.

Be it remembered, that a regular meeting of the Board of Supervisors was begun and held in and for said County at the Courthouse there, on the 1st Monday in February, A. D. 1921, came before the Board, for the month and the time and place, for the said meeting. There were present, to-wit: H. S. Weston, president; Jos. L. Favre, Jos. Moran, E. Thigpen and Calvin Shaw, members; E. Van Whitfield, sheriff; and A. A. Kergosien, clerk.
Ordered, that the Board during the following months be allowed and paid out of the General County Fund, as per bills on file, examined and approved to-wit:
Leon Moran, cow killed in dip, 50.00
Mrs. J. S. Banks, cow killed in dipping vat, 30.00
Alex. Eaye, cow killed in vat, 10.00

JURORS DRAWN FOR THE NEXT TWO TERMS.

PRECINCT 1.
F. Buffe, John Conner, R. C. Cuevas, Christian Dora, Emily Brotag, Chas. Greener, W. H. Kramley, John Lopez, Aug. Moran, J. J. Williams, Horatio Zingaling.
PRECINCT 2.
E. H. Asher, T. M. Beyer, W. T. Favre, John Favre.
LOGTOWN, PRECINCT 3.
Mike Asher, Chas. L. Asher, G. A. Brown, F. M. Baxter, John Carver, (Bat), Jerome J. Carver, R. C. Davis, Alphons Evans, J. B. Hoof, Dave Hoyer, Joseph Hoyer, John Hoyer, R. A. Hoyer, Walter S. Hoyer, Boas Jones, Emile Koch, Jr., S. D. Lott, Chas. L. Miller, J. C. Murphy, Jas. W. Miller, Ben. Mitchell, Rod Mitchell, Simon Murphy, Geo. A. Mitchell, Lamar Oisid, Clodius Parker, L. K. Ross, J. L. Summers, John Zingaling, Jr.
PRECINCT 4.
John E. Brown, Wm. Barnett, A. D. Bennett, Oscar Dora, W. M. Wood, Louis Kennedy, Joe Kergosien.
PRECINCT 5.
W. R. Blackwell, S. J. Craft, Allan Craft, J. G. Friserson, Jr., J. A. Fleming, Leonard Dorsey, J. N. Keller, W. A. Keller, Jr., C. C. Keller, John Murphy, Jr., J. McQueen, A. McQueen, Walter McQueen, James Thigpen, Charlie Thigpen, Thos. Thigpen, John McQueen.

Whereas, at the August meeting, 1920, of this Board an order was made, to-wit: passed reducing taxes on lots 103 and 103 1/2, 3rd Ward, City of Bay St. Louis, for improvements on said lots, buildings having been destroyed by fire, assessed to Mrs. M. V. Gex, said improvements having been destroyed by fire prior to February, 1st, 1920, and there being no improvements on said land on February 1st, 1920, but it appears said order was not placed on the minutes of said Board.
Be it therefore ordered, that there be placed on the minutes of said Board at this time for August, 1920, meeting when said order was passed, Order reducing taxes on Lots 103 and 103 1/2, 3rd Ward, City of Bay St. Louis from \$3800.00 to \$1500.00, reduction being for buildings on said property destroyed prior to February 1st, 1920 and there being no buildings on said place prior to February 1st, 1920, being now assessed with improvements for \$1500.00.
Whereas, at the August, 1920 meeting of this Board orders were actually passed by this Board exempting Lot 1, 1st Ward, Town of Waveland, and Lots 128 and 127, 4th Ward, City of Bay St. Louis, from taxation, said lots belonging to the Jewish Charitable Educational Federation and belonging and used by them on February 1st, 1920, being a charitable society and used exclusively for the purpose of such society and not for profit and being exempt under Section 4251 of the Mississippi Code, and
Whereas, through error, or oversight, said order was not placed on the minutes of said Board.
It is therefore ordered, that there be now placed on the minutes of this Board, for said August, 1920, meeting, order exempting from taxation for taxes of 1920 as lots 1, 1st Ward, Town of Waveland, and Lots 126 and 127, 4th Ward, City of Bay St. Louis, as the Board doth find that in February, 1920, that said property belonged to Jewish Charitable Educational Federation, a charitable society, and used exclusively for the purpose of such society, and not for profit and is exempt under and by virtue of Section 4251 of Mississippi Code of 1906.
Ordered by the Board that the Board adjourn until tomorrow morning at 9 o'clock a. m.

H. S. WESTON, President.

TUESDAY MORNING.
Board met pursuant to adjournment, present as on yesterday.
Whereas, it appears that T. J. Collins has failed to live up to his obligations in matters of purchase of the Assize place, which conveyance is recorded in Book D. 1, page 248 of Deed Records.
It is ordered that E. J. Gex, County Attorney, be and is instructed to proceed to foreclose on unpaid notes or to get a Quit Claim Deed from said Collins for said property.
Ordered, that warrant for the arrest of said Collins be issued to my tax on said property and be drawn out of Township Funds.
Whereas, it appears that the board that there is now in the County Treasurer a balance to the credit of the Home Economic and Jeanne Teaching Funds of \$450 and \$380, respectively, and
Whereas, the agents have been disposed with and said fund are no longer being drawn on.
It is therefore ordered, that the aforesaid amounts be transferred by the Treasurer into the General County Fund.
Ordered by the Board that the following amounts be allowed and paid out of the General County Fund, as per bills on file, examined and approved to-wit:
E. Van Whitfield, conveying prisoners, 10.40
Mrs. E. Van Whitfield, salary, 100.00
Jos. V. Bonfemes, salary, 125.00
E. Van Whitfield, salary, 250.00
P. O. Kergosien, salary, 200.00
T. E. Keller, stamps, 10.00
R. C. Bordages, assessor, 166.66
A. A. Kergosien, stamps, 6.75
Clerk Circuit Court, 66.67
Clerk Chancery Court, 225.35
Freight, 7.10
Repairing typewriter, 7.00
Express, 1.18
E. J. Kergosien, salary, 125.00
Sam Lader, Co. treasurer, 33.33
Sam Brand, janitor's salary, 50.00
Jas. W. Miller, cleaning vats, 34.00
Freeman Jones, labor, lumber and material, courthouse, 146.92
E. C. Joulain, shells and saw dust, 114.50
E. Van Whitfield, conveying prisoners to Gulfport, 27.00
Geo. W. Havens, executing warrants, on Bondo, 11.30
E. Van Whitfield, stamps, Jan. 23.51
E. Van Whitfield, stamps, Jan. 23.51
J. A. Favre, refund road tax, 5.00
Jno. T. Boyd, arresting Andy Jackson, 3.20
Sea Coast Echo printing Supl., 12.00
Printing B. of S., 149.50
Printing B. of S., 40.76
Printing for Sheriff, 46.55
Printing B. of S., 13.75
Printing Co. health officer, 16.00
Fashey Drug Co., candles, 8.35
A. P. Smith, vaccinating, etc., 24.67
Tucker Printing Co., printing assessment rolls, 7.32
Chas. Lafontaine, hauling lbr 25.00
Sallie Girt, Co. agent, 125.00
Edwards Bros., oil, etc., 30.28
Power Drug Co. bulbs, 1.10
W. A. McDonald, excess deed No. 1, 1920, 1.00
Cumb. T. & T. Co. rentals, tolls 26.75
Brashier Bros., serum, 17.94
Bay Lee L. & Bot. Wks., 9.44
2 tons coal, 28.00
W. L. Bourgoin, mop, etc., 3.96
Bay Merc. Co. shovels, etc., 4.60
Underwood Typewriter Co., typewriters, 9.00
Dameron Pierson Co. stationery, 25.00
Elliot Fisher Co. typewriter, 280.90
J. A. Mead, excess, 2.24
Peoples Oyster Co., ice books, 9.00
Merchants Bank, bonds of of-

Bay Mercantile Co.

PALMOLIVE SOAP	Per Dozen, \$1.10
CASHMERE ROQUET SOAP	Per Dozen, \$1.10
COLD CREAM, HIBBON DENTAL CREAM	Per Tube, 25c
STAR CROCHET COTTON	Per Spool, 12c
ARROW LINEN COLLARS	Each, 20c
IVORY CARTERS	Per Pair 40c
CHILD'S ALUMINUM CUP AND SAUCER	Special, 12 1/2c
MAGIC SOLDERINE (For Pots and Pans)	Per Tube, 10c
SALT AND PEPPER SHAKERS	Each 10c
GENUINE TAMPITO HALF SCRUB BRUSHES	Each 15c
STEREO CALMED HEAT	Per Can, 10c
BRASS EXTENSION CURTAIN RODS	Each, 10c
HEARTH BROOMS	Each, 15c
HOUSEHOLD PAINT BRUSHES	Each, 10c
DOG COLLARS	Each, 35c
SPRING CLOTHES PINS	Per Dozen, 12 1/2c
KORRY KROME SHOE SOLES	Per Pair, 35c
TEA BALLS	Each, 10c
TEA BALLS	Each, 10c
CARBIDE, 2 lb. cans	Per Can, 30c
TRY SQUARES	Each, 15c
BURNALL SOOT REMOVER	Per Box, 25c
NEW CLUB (12-gauge) SHELLS	Per Box, 85c
THIN TUMBLERS	Per Doz, 75c
LYKNU POLISH (25c size)	Per Bottle, 13c
STERILIZING AND TOILET BRUSH	Special 35c
BENJAMIN TWO-WAY SOCKETS	Each, \$1.25
APRON GINGHAMS (Small Checks)	Per Yard, 35c
WIRE CLOTHES LINES (50 feet)	Each, 35c
INDIAN HEAD (36-inch)	Per Yard, 28c

The Bay Mercantile Co.

NEWS OF THE WEEK FROM ST. STANISLAUS COLLEGE.

Loss One Game But Win Two—Big Game For Tonight and Tomorrow—Examination Results Next Week.

The fast Springhill quintette won by a clear cut victory over the Stanislaus, five, last Saturday, by a score of 29-10. Joubert played a good game for the locals, and succeeded in caging two goals in the second half. Troups, who led the attack for the visitors, made seven out of nine foul-guns count, besides shooting three field goals.

Wins Two Games.

The college won two games Sunday from the Audubon Athletic Association and the Verrina High School, both of New Orleans. The first game, between the S. S. C., 120 pounds and the Audubon A. A., resulted in a rumpus by the former, the score being 47-16. LeBlanc and Oehmichek held in the offense, and while Montz, playing defensive, kept Aldige to three goals.

The second contest between Verrina High School and the Stanislaus Reserves, ended with a 19-8 tally in favor of the locals. Hecker scored all points for Verrina. The college had no outstanding star, but very good pass work.

Big Game For Tonight.

The Varsity five meets New Orleans Boy's High School here Saturday, February 12th. High, which has a very good team this year, is a strong contender, and the most probable winner of the City Prep Championship.

Y. M. C. A. Play Tomorrow.

A game will also be staged Sunday afternoon, between the New Orleans Young Men's Christian Association and the Stanislaus Reserves.

The student body was given a half holiday last Tuesday to celebrate Mardi Gras.

Examinations are being held this week and the results will be called out Monday.

CHANCERY SUMMONS.

(No. 2414.)

The State of Mississippi.

To Carrie D. Saucier:

You are commanded to appear before the Chancery Court of the County of Hancock, in said State on the

Fourth Monday of May, A. D. 1921,

to defend the suit in said Court of

Marietta Saucier, wherein you are a Defendant.

This 12th day of February, A. D. 1921.

A. A. KERGOSIEN,
Clerk.

(SEAL) feb 12-41

fices 362.70

bonds of officers 25.00

Jno. Schulties, caring for inmates 3.00

W. A. McDonald, excess deed No. 10, 19 52.40

—excess deed No. 28 42.05

—excess deed No. 4 8.48

—excess sales 1916 15 taxes 32.28

J. A. Breath, J. P. fees 8.35

Will Lee, returning box 1.00

T. A. Dean, returning box 1.00

Jos. F. Cazeneuve, bonds 346.00

Ordered by the board that the following amounts be allowed and paid out of the Road and Bridge Fund, as per bills examined and approved, to-wit:

Vidalia Lbr. Co., lumber 275.85

 Aldice Nicaise, labor | 15.00 || L. M. Cuevas, labor | 15.00 |
Joe Lader, labor	6.00
Rosa Nicaise, labor	9.00
Zenon Nicaise, rep. bridge	175.00
Labor, team hire 20 days	120.00
Willie Lader, 2 Kegs nails	15.50
Sylvester Lader, labor	21.00
W. M. Bennett, labor	15.50
—team hire	1.50
Will Fulton, labor	13.50
Willie Fulton, labor	10.50
Frank Wingate, labor	13.50
John McCarty, labor	7.50
M. J. McLeod, Pr. tender & oil	35.40
Mrs. Rutherford, Pr. tender	35.00
Calvin Shaw, insp. R. & B.	56.00
8 days @ \$7 per day	56.00
Jos. Moran, inspector R. & B.	56.00
8 days @ \$7 per day	56.00
Jos. L. Favre, insp. R. & B.	56.00

CONTINUED NEXT WEEK.

PERKINS-HANNA.

Mr. Rufus Terrill Perkins Weds

Miss Elizabeth Cleo Hanna at

New Orleans.

The marriage of Mr. Rufus Terrill Perkins, of Bay St. Louis, and Miss Elizabeth Cleo Hanna, daughter of Mr. and Mrs. William Alfred Shuter, of New Orleans, was quietly celebrated Wednesday morning at 8:30 o'clock, St. Charles Avenue Presbyterian church, at the latter city, in the presence of a large number of friends.

The bride, very attractive and beautiful young lady, was attired in a traveling costume. Her maid of honor was Miss Mary Perkins, sister of the groom, while Mr. Frank Green of Bay St. Louis, was best man.

An informal reception followed at the home of the bride's parents, after which the bridal couple left for New York City by steamer, and will spend their honeymoon visiting the different points of interest East. On their return home they will make their home in Bay St. Louis.

The bride has visited here frequently and is no stranger, and has many friends by reason of her charm of manner, sunny disposition, culture and refinement of character.

Mr. Perkins is widely and favorably known, although quite a young man he is already identified with considerable interests. A member of the board of directors of the Merchants Bank, he is connected with other corporate interests. He is a splendid young fellow and deserving of the charming young lady whose hand he has won. The Echo extends its best wishes and congratulations.

FOR THE STARVING CHILDREN.

The Echo list for the starving children of Europe closes with this publication, a collection of cash totaling \$12,000. These contributions were all made voluntarily, no soliciting and the amount speaks well for the generosity of the people of Bay St. Louis. The list closes Monday evening at 6 o'clock, and the money will be forwarded to State Treasurer Taylor, at Jackson.

The Echo wishes to extend its thanks to the people for their generous response.

Those contributing are as follows:

The Sea Coast Echo	\$10.00
E. E. Lucas	10.00
Mrs. A. U. Gragnon	10.00
Alfred J. de Montluzin	10.00
Mr. and Mrs. L. K. Ketchum	10.00
W. M. Webb	10.00
Methodist Sunday School	10.00
A. L. Stokoe	10.00
Central School	21.00
Ballard children	10.00
Mary Clark	2.00
Charles Hillen	1.00

FOR SALE.

Horse, harness and buggy. Telephone 161-J.

24

A STATEMENT FROM PROF. J. P. COWAN.

Editor Sea Coast Echo:

Last week there was a report by E. J. Lawrence of his visits to different schools of the county. Mr. Lawrence made some gross mistakes or he is a very poor judge of what he saw. The High School Inspector of Mississippi spent a whole day in Bay St. Louis schools and his report was that J. P. Cowan was the only teacher in Bay High school that met the requirements of a high school teacher. So why should Mr. Lawrence be so far from the standard? Bay St. Louis High school will be placed upon the accredited list of White University and the present through the efforts of the present principal, J. P. Cowan. This is not as other articles of news just getting rid of a pain. We have no pain, just love for all that wish it.

Now it appears that if the writer should draw upon past conditions there may be a pain about some one, but the writer has never intentionally done any harm to anyone in Bay St. Louis, but has saved the city time, money and labor.

Yours truly,
J. P. COWAN.
Bay St. Louis, Miss., Feb. 10, 1921.

ARBOR DAY IN MISSISSIPPI.

County Superintendent of Education has received the following communication from State headquarters regarding Arbor Day which The Echo reproduces as follows:

To City and County Superintendents of Education and Trustees of Public Schools:

"Section 7328 of Hemingway's Code provides that the Board of Education may designate a day to be observed as Arbor Day, which 'shall be devoted to the planting of trees and otherwise improving the school grounds.'"

In accordance with the provisions of this section of law, the Board has designated Friday, February 12th, as Arbor Day, and hereby requests that of that day that there shall be held at every school building in the State public exercises of an appropriate nature and that the day be spent in the planting of trees, vines, shrubbery, and flowers on the school grounds and doing other things that will otherwise improve and beautify the premises. The interest of every child in school should be enlisted in the proper observance of the day and every pupil should have a part in the program somewhere. The planting of shrubs and flowers on our school grounds and in the yards of our homes has been very much neglected in Mississippi and it is only through the schools that our people can be inspired to take advantage of the abundant opportunities offered by Nature to make the World a more beautiful place in which to live.

Members of Board of Education:

W. F. IRON.

State Superintendent of Education.

FRANK ROBINSON.

ALBANY, N. Y.

JOS. L. FAVRE.

Bay St. Louis, Miss.

W. A. McDonald.

Bay St. Louis, Miss.

W. M. Bennett.

Bay St. Louis, Miss.

W. L. Bourgoin.

Bay St. Louis, Miss.

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Bay St. Louis, Miss.

W. A. McDonald.

Bay St. Louis, Miss.

W. M. Bennett.

Bay St. Louis, Miss.

W. L. Bourgoin.

Bay St. Louis, Miss.

SWAMP-ROOT FOR KIDNEY AILMENTS

There is only one medicine that really stands out pre-eminent as a medicine for curable ailments of the kidneys, liver and bladder.

Dr. Kilmer's Swamp-Root stands the highest for the reason that it has proven to be just the remedy needed in thousands of cases. Swamp-Root makes friends quickly because its mild and immediate effect is soon realized in most cases. It is a gentle, healing, vegetable compound.

Start treatment at once. Sold at all drug stores in bottles of two sizes, medium and large.

However, if you wish first to test this great preparation send ten cents to Dr. Kilmer & Co., Binghamton, N. Y., for a sample bottle. When writing be sure and mention this paper.—Adv.

The Way of It.
"I lost a great deal of money at bridge last winter."
"I didn't know you played bridge."
"I don't, but my wife does."

If you have never used Vacher-Balm, you don't know how quickly and pleasantly a cold in the head, or soreness anywhere can be relieved by this harmless remedy.

Ask your druggist, or send for a free sample, to E. W. Vacher, Inc., New Orleans, La.

Avoid imitations. Nothing is "just as good."—Adv.

Analogy.

"A man who steals autos is an auto-jack, isn't he?"
"Of course."
"There is a man who steals boots a boot-jack?"

How's This?

HALL'S CATARRH MEDICINE will do what we claim it cures Catarrh or Deafness caused by Catarrh. We do not claim to cure any other disease.

HALL'S CATARRH MEDICINE is a liquid taken internally, and acts through the blood upon the mucous surfaces of the system, thus reducing the inflammation and restoring normal conditions.

All Druggists. Circulars free.

F. J. Cheney & Co., Toledo, Ohio.

Good Rule of Safety.

A good rule of safety is to think of others as you move about. Persons who do this will not stop suddenly in the middle of the sidewalk to pick up a pin or some other trifle. The fellow behind you is likely to walk into you and both may be injured. They will not start across a street without looking first to see if the way is clear.

Dr. Perry's "Dead She" not only expels worms of Teaswell but cleans out the mucus in which they breed and tones up the digestion. One dose sufficient.—Adv.

Qualified.

Robinson—I hear the boss is going to employ woman bill collectors.

Jackett—Well, if a woman is as good at collecting money for bills from other men as she is from her husband, the idea is a good one.

Most of us prefer a hair-raising story to a bald statement of facts.

Doctor Cupid

That love sometimes cures disease is a fact that has been called to the attention of the public by a prominent physician. Love is not, however, the cure for all women.

Many a woman is nervous and irritable, feels dragged down and worn out for no reason that she can think of.

Doctor Pierce's Favorite Prescription gives new life and new strength to weak, worn-out, run-down women. "Favorite Prescription" makes weak women strong and sick women well. It is now sold by all druggists in the United States in tablets as well as liquid form.

SEIMA, ALA.—"When one of my daughters was developing into womanhood, she suffered terribly at times. I was becoming quite worried about her when Doctor Pierce's Favorite Prescription was recommended to me. Two bottles of the 'Prescription' brought her through in very good condition and gave wonderful relief. I never hesitate to recommend this medicine to all girls who suffer, for it is splendid.—MRS. AMANDA HENRIKX, 1315 La Grande Street.

Pleasant way to break up colds.

EVERYONE in the family can rely on Dr. King's New Discovery, the standard remedy for the last fifty years, to break up colds, gripes and stubborn colds. No harmful drugs. At your druggists, 60c and \$1.20.

For colds and coughs

Dr. King's New Discovery

Sallow Skin Not Pretty

Consumption destroys the complexion, making it yellow and sallow. Keep the bowels at work clearing out the system daily by using Dr. King's Pills. They do the work thoroughly and gently. Buy a bottle today.

Stuffed Heart.—Wash and cleanse the heart. Wipe dry and fill the cavities with bread dressing. Thread a needle and draw the sides together to hold in the dressing. Set on a rack and steam until tender, then dredge with flour, salt and pepper and cook in the oven one-half hour, basting three or four times with butter or oil.

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The Kitchen Cabinet

(© 1920, Western Newspaper Union.)

We shall be so kind to the afterworld. But what have we been today? We shall give to truth a grander birth, and to the dead a deeper rest. We shall feed the hungry souls of earth. But whom have we fed today?

CHRISTMAS CANDIES.

The foundation candy for all kinds of bon-bons, nougat and creams, may be prepared some time before it is needed. In fact, fondant is better if allowed to ripen, closely covered for three or four days before working into candies. Store in a cool, dry place.

Fondant.—Take two cupsful of sugar, one-half cupful of boiling water, one-fourth teaspoonful of cream of tartar, or a tablespoonful of glucose or corn syrup to keep the sugar from graining. Boil to a soft ball stage and pour out on a buttered platter using care that no grains of sugar are dropped in, as they will cause the whole to grain. A good method to avoid the forming of grains around the sides of the boiling kettle is to wash down the sides while boiling with a swab dipped in water, or if expert the tips of the fingers may be used. Covering the dish for a few minutes often dissolves the grains.

After-Dinner Mints.—Boil together until brittle in water, three cupsful of sugar, one-fourth of a teaspoonful of cream of tartar, one-half cupful of boiling water and one-half tablespoonful of vinegar. Pour on a buttered platter and when cool, pull, adding two drops of oil of peppermint. Cut and roll in powdered sugar; place in a tight jar for a few days to soften.

Molasses Candy.—Take three cupsful of molasses and one cupful of butter or butter substitute, one tablespoonful of vanilla and other flavoring. Melt the butter and add the molasses, boil a few minutes, then add the sugar, a cupful at a time so it will dissolve readily; add the flavoring when just about ready to take off the heat. Boil until it makes a hard ball in water. Pour into greased pans; cool and pull. Cut in small pieces with a pair of scissors and wrap in oiled paper.

Rice Jack.—Take a cupful of sugar and a cupful of molasses, two tablespoonfuls of water and cook; when nearly brittle, add a tablespoonful of butter and a pinch of soda; stir in three cupsful of puffed rice. Spread in a buttered pan.

Old-Fashioned Butter Scotch.—Take two cupsful of brown sugar, one-half cupful of butter, four tablespoonfuls of molasses, two tablespoonfuls of water. Pour into greased pans and stir until dissolved then, boil without stirring until it makes a hard ball in water. Pour into greased pans and mark off in squares.

SEASONABLE GOOD THINGS.

Christmas time would lack a most important part of the enjoyment without some of the good candies, sweetmeats and cakes.

Nut and Date Chocolate Sweet.—Heat one cupful of honey, or maple sirup to the boiling point, add half a pound of sweet coating chocolate and let stand over hot water until the chocolate is soft throughout; add one package of dates, cut in even-sized pieces, half a cupful of blanched almonds cut in slices and one teaspoonful of vanilla extract. Mix with a wooden spoon to blend well. Have ready a brick ice cream mold or small bread pan, lined with parchment paper. Press the mixture into the mold and press with a weight. Let stand six hours or longer to ripen. Remove from the paper, cut in slices to serve.

Christmas Fruit Cup.—For five glasses, take one orange, three bananas, half a package of dates, one cupful of white grapes, measured after seeding and skinning; 12 pistachio nuts, the juice of half a lemon, fruit sirup, and three-fourths of a cupful of cream. Remove all the peel and white membrane from the orange, separate into sections and cut in halves crosswise. Remove the peel of the bananas, scrape the pulp and cut into thin slices. Squeeze over the bananas the juice of a lemon. Pour boiling water over the dates, stir and drain, let heat in a hot oven to dry; then cut in sections, mix all the fruit together and dispose in glasses, pouring the fruit sirup over the fruit. Blanch and chop the nuts and sprinkle on top after the whipped cream has been placed—a spoonful on each glass. For the fruit sirup use the liquid from canned fruit, or fruit jelly melted in water. Slices of peaches or apricots may replace the orange and the juice of the orange may then be used.

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STANDARDS IN COAT STYLES



Now is the season when merchants find it good business to turn whatever ready-to-wear garments they have on hand into cash, rather than to carry them over to another season. The woman or girl who is not yet provided with a coat can buy now to advantage, for in coats, and even in hats, there are good, standard styles that vary only a little from year to year and may be relied upon to give at least three seasons' service. When they have done good service for this length of time they are still promising material for making over into children's wraps or even remodeling and taking another lease on life for the use of their original wearers. It pays to buy good quality in cloth, and to choose conservative styles.

Answering all the demands of the far-sighted buyer, coats of heavy wool fabric cut in such loose and simple manner and on such simple lines as

those shown above may be depended upon to give satisfactory wear and a well-dressed look for this and two or more succeeding winters. They are long and full, which gives opportunity to change them a little. Like nearly all of this year's coats, they are becoming and look the part of comfort. The coat at the left has a pocket, so convenient that it matches with the general simplicity of the garment, and it is ornamented with a little cross-bar trimming of braid. Its short-panel yoke at the back is not a transient style point, and its full muller collar of fur appears to have come to stay.

Even simpler than its companion, the straight coat at the right of the group depends upon a simulated panel at the sides to give it special interest, and this is not going to go unnoticed, for it is adorned with six handsome and large buttons joined by cords of the cloth, that call attention to it.

Inviting Comparison



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INJURY BY POWDERY MILDEW

Specialists Advise Pruning and Spraying to Control Disease Attacking Various Trees.

Removal of mildewed twigs in winter pruning to eliminate sources of holdover infection in dormant buds, and repeated spraying during the growing season are the important steps in proper control of apple powdery mildew, according to specialists of the United States Department of Agriculture who have been investigating this disease in apples and other fruits in the Pacific Northwest.

This disease has occasionally done severe damage to Eastern orchards also, and is recognized as a cause of damage to nursery stock. While it attacks apple trees chiefly, it also occurs on pear, quince, plum, cherry and junberry trees. Some varieties of apples, notably the White Pearmain and the Winesap, are more resistant to this malady than other varieties, though none are wholly immune.

The disease is caused by a fungus that lives throughout the winter within the dormant buds and affects the new leaves, tender twigs and blossoms in the spring. Where it is necessary to spray for apple scab, and where lime sulphur or other sprays are used for other purposes, the treatment usually suffices for mildew control. In regions outside the range of apple scab, especially in arid districts, mildew must be treated independently, the most effective sprays being diluted lime-sulphur solutions and those containing sulphur, finely divided.

The results of the investigations of the United States Department of Agriculture have been embodied in a bulletin, "Control of Apple Powdery Mildew," which tells how to prepare and apply the sprays. It also contains a spraying schedule showing concisely when and with what to spray. Copies may be had by addressing the department at Washington.

The mildewed shoots, which should be pruned, are easily detected during the dormant season by their gray or silvery appearance. Isolated infection existing in buds, however, makes it impossible to control the disease by pruning alone. In the spring and summer, particularly the former, the fungus appears on the leaves, tender twigs and fruit, and sends down tiny suckers that penetrate the cells of the growth beneath. These extract the sap of the tree for the sustenance of the fungus.

Since this mildew is largely a foliage disease and a single infected leaf may produce enough spores to infect many trees it is important that every leaf be covered by the spray. If the leaves are thoroughly sprayed, twigs and fruit will be covered at the same time. Lime-sulphur possesses the best wetting power of any of the sprays ordinarily used, but there is a tendency for it to form in drops, leaving unprotected areas. The use of such "spreaders" as casein and saponin with any of the sprays is advised.

The first application should be made when the cluster buds have separated, but before full bloom. It protects the early foliage and blossoms and hardens tender varieties against subsequent injuries from spraying.

The second application, or calyx spray, should be applied as soon as most of the petals have fallen. Lime-sulphur solution may be combined with the arsenical solution used at this time for codling-moth control. This spray is very important and should not be omitted.

A sulphur spray should be given again about two weeks later. In the hot interior districts of the Northwest this constitutes the last time at which sulphur materials may ordinarily be used without danger of "sulphur burn."

The fourth application should follow within two or three weeks and at the time of the second spraying for codling-moth control. If mildew continues to be very serious in the orchard, sulphur materials must be used for effective control. They are recommended in any case if the fruit crop is light. Otherwise, one of the copper sprays may be used.

Later sprayings at intervals of two or three weeks until the latter part of August is recommended where the disease has become established.

SET OUT STRAWBERRY PLANTS

Best Plan to Do the Work in Early Spring—Fall Planting Is Done Sometimes, However.

Strawberry plants had best be set out early in the spring. Fall planting is done sometimes, but unless the sea-

son is favorable and there is plenty of moisture they will not make sufficient growth to give a full crop the following year.

Covering for Winter.

Grapes and raspberries are best protected over winter by covering with dirt. Lay the plants as near the ground as possible. Put the dirt on just before the ground freezes.

Barrel Packing Favored.

In spite of the objections on the part of many orchardists the barrel packing is still popular among many growers and many buyers.

Barrel Packing Favored.

Subscription, \$2.00 Per Annum, Always in Advance.

BAY ST. LOUIS, MISSISSIPPI, SATURDAY, FEBRUARY 12, 1921.

THIRTIETH YEAR—No. 7

Fordson TRADE MARK ANNOUNCEMENT.

Mr. Edsel B. Ford, President of the Ford Motor Company, gives out the following statement:

"The price of the FORDSON Tractor has been reduced from \$790.00 to \$625.00, effective immediately.

"This price change has been possible through lower costs of materials and the fact that we are now located in our new Tractor Plant with greatly increased economic manufacturing facilities in immediate connection with our foundry and machine shops and large blast furnaces where iron is poured directly from the ore, giving us maximum efficiency with the power to reduce cost of production, and down comes the price in line with our policy to market our products at the lowest possible figure without in any way affecting our high standard of quality.

"We are particularly pleased in being able to bring about this big reduction in price at this time because the farmer needs all the help we can give him and this big cut in price will be the means of placing a valuable power unit within reach of practically every one of them, not to mention industrial and commercial concerns which likewise have benefited through its use and are already realizing, to a much greater extent, its value as a power and hauling unit. But particularly big the FORDSON tractor proved a most valuable factor in the saving of farm labor, at the same time increasing the per acre crop yield as well as making possible a utilization of previously uncultivated land, to say nothing of removing no end of drudgery.

"There is no question that the use of machine power on the farm is the greatest advancement made in the development of agriculture, not only in money saving and money making results, as well as raising the standards of living on the farm to a much higher level, but because of its proved value in making every type of land more productive, and consequently our desire to place the FORDSON within the reach of all.

"THERE IS NO CHANGE IN THE PRESENT FORD CAR AND TRUCK PRICES, which are already at the lowest possible figure and now with rock bottom reached on the tractor price a further reduction in price of either the Car, Truck or Tractor is out of the question; in fact, the big price cuts have been made in anticipation of continuous maximum production and increases may be necessary before long if a large volume of new business is not obtained. Therefore, present prices of Ford products cannot be guaranteed against possible increases."

Ask for the book "The Fordson at Work", which will be supplied free of cost. Let us demonstrate the value of the Fordson on your farm, in your factory, lumber yard, or in any general hauling or power work you have to do, and let us have your order for a Fordson.

EDWARDS BROS.,

AUTHORIZED FORD DEALERS,
BAY ST. LOUIS, MISSISSIPPI

CITY PROCEEDINGS.

State of Mississippi,
Hancock County,
City of Bay St. Louis.

A regular meeting of the Board of Mayor and Aldermen of the City of Bay St. Louis was held at the City Hall on Saturday, the 5th day of February, 1921, at 5 o'clock p. m. There were present: R. W. Webb, Mayor; W. C. Sick, R. S. Blaize, Leo Blaize, Aldermen; Albert Jones, City Marshal; S. J. Ladner, Secretary.

The minutes of previous meeting were read and on motion duly seconded and approved.

The reports of the various city officers were read, investigated, and found correct and approved. The financial report was ordered spread upon the minutes the others filed.

STATEMENT FOR JANUARY 1921
Merchants Bank—City Depository.

CITY FUND.

Balance last report.....\$ 3979.19

February 1st—Received:

W. H. McDaniel, RW 1119 16.35

R. W. Webb, RW 1120 32.50

Geo. Scheib RW 1121, Imp 8.00

Stock Fees 8.00

Maccabees Benevolent Association RW 1122, Mac- 5.00

cabees Benevolent As- 5.00

sociation 5.00

Albert Jones RW 1124, li- 15.77

cornes 15.77

F. H. Egloff, tax collector 6797.92

RW 1124, taxes 7.22

Interest last quarter 7.22

10864.96

CREDITS.

By warrants to Board 1387.97

Balance 9496.98

10864.96

SCHOOL FUND

Balance last report 2265.33

February 1st—Received:

Merchants Bank, RW 1125 1154.74

Pro Rata State Dist. 3625.56

F. H. Egloff, RW 1128 4.35

taxes 4.35

Interest last quarter 4.35

7049.98

CREDITS.

By warrants to Board 468.34

Balance 6581.64

7049.98

MUNICIPAL IMPROVEMENT

Balance last report 198.86

CREDITS.

By warrants to Board 14.24

Balance 184.62

198.86

SINKING BOND FUND

Balance last report 11445.97

February 1st—Received:

F. H. Egloff, RW 1130, 4460.86

taxes 4460.86

Interest last quarter, Man- 48.09

icipal Imp., \$1.35, Sink- 48.09

ing Bond, \$46.24 48.09

18954.92

CREDITS.

By warrants to Board 3512.80

Balance 12042.12

18954.92

PIERCEMAN'S FUND

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February 1st—Received:

F. H. Egloff, RW 1130, 4460.86

taxes 4460.86

Interest last quarter, Man- 48.09

icipal Imp., \$1.35, Sink- 48.09

ing Bond, \$46.24 48.09

18954.92

CREDITS.

By warrants to Board 3512.80

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LEOPARD CANNOT CHANGE SPOTS

Mr. Dodson, the "Liver Tone" Man, Tells the Treachery of Calomel.

Calomel loses you a day! You know what calomel is. It's mercury; quick-silver. Calomel is dangerous. It crashes into your bile like dynamite, cramping and sickening you. Calomel attacks the bones and should never be put into your system.

When you feel bilious, sluggish, constipated and all knocked out and believe you need a dose of dangerous calomel, just remember that your druggist sells for a few cents a large bottle of Dodson's Liver Tone, which is entirely vegetable and pleasant to take and is a perfect substitute for calomel. It is guaranteed to start your liver without stirring you up inside, and can not salivate.

Don't take calomel! It can not be trusted any more than a leopard or a wild-cat. Take Dodson's Liver Tone which straightens you right up and makes you feel fine. Give it to the children because it is perfectly harmless and doesn't gripe.—Adv.

Every one may arrive at true nobility by the ways of virtue and goodness.—William Penn.

DANDERINE

Stops Hair Coming Out; Thickens, Beautifies.



A few cents buys "Danderine." After a few applications, you cannot find a fallen hair or any dandruff, besides every hair shows new life, vigor, brightness, more color and abundance.—Adv.

Happiness has a peculiar way of appearing and disappearing unexpectedly.

Wright's Indian Vegetable Pills contain nothing but vegetable ingredients and act gently as a tonic and purgative by stimulation and not by irritation.—Adv.

It is better to leap over the ditch than trust to the pleadings of good men.—Spanish proverb.

HELP THAT ACHING BACK!

Is your back giving out? Are you tortured with backache and stabbing pains? Does any exertion leave you "all played out"? Feel you just can't keep going? Likely your kidneys are to blame. Overwork, colds, hurry and worry tend to weaken the kidneys. Backache is often the first warning. Headache and dizziness may come, too, and annoying kidney irregularities. Help the kidneys with Doan's Kidney Pills—the remedy recommended by thousands. Ask your neighbor!

An Alabama Case
McAbee, shoemaker, 38 S. Main St., Piedmont, Ala., says: "My kidneys were weak and the uric acid was irregular in passage. I had to get up at night and lost considerable sleep. I felt dull and tired, and my back was weak and lame. I got Doan's Kidney Pills. They soon relieved me."

Get Doan's at Any Store, 60c a Box.
DOAN'S KIDNEY PILLS
FOSTER-MILBURN CO., BUFFALO, N. Y.



Sloan's Liniment
is always ready to ease rheumatism.

"At the very first twinge, down comes my bottle of Sloan's, then quick relief without rubbing, for it is stimulating and restores circulation. The boys use it for stiff muscles, and it helps Sally's backaches, too."—35c, 70c, \$1.40.

DON'T DESPAIR

If you are troubled with pains or aches; feel tired; have headache, indigestion, insomnia; painful passage of urine, you will find relief in

GOLD MEDAL HARBLEN'S

AROUND ORCHARD

PROTECT TREES FROM MICE

Wood Veneer, Wet, Can Be Wrapped Around and Securely Fastened With String.

Field mice often work damage in Minnesota orchards and in plots devoted to valuable storage crops. For years they have not been so destructive as they were last winter. In the light of this experience, proper measures should be taken this fall to protect trees and fields from injury.

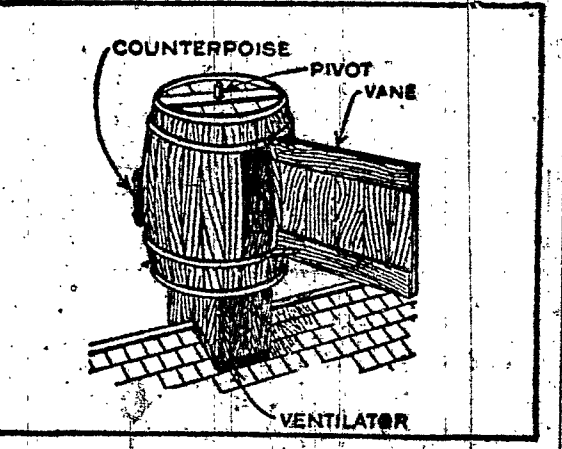
"In the case of young orchard trees," says E. L. Washburn of the division of economic zoology, University farm, "protection is found in the shape of wood veneer which can be bought in box factories and other sources of supply. Each sheet of veneer is about 20 by 24 inches, and when wet can be wrapped around a tree and securely fastened with string or wire. Care should be taken to insert the veneer two inches in the ground. These protectors will last two or three years, and will not only hold the tree-grinding mice at bay but the rabbits as well, unless drifting snow makes it possible for the rabbits to get above them.

"Another method of protection is by the use of wire mosquito netting. The wire has an added virtue of extending up the trunk of the tree further than the 20-inch wood protector."

PROTECTION FOR VENTILATOR

Empty Barrel Arranged to Keep Snow, Rain and Ice Winds From Entering Opening.

In storage or drying houses, which require a great deal of ventilation, it often happens that rain, snow and icy winds blow through the ventilating openings, doing more or less damage. The drawing shows how, in one case, an empty barrel was used to protect such an open ventilator. A vane of thin boards was attached to one side of the barrel, and a counter-poise was fastened to the opposite side. Several staves were cut out on each side of the vane, making large openings on that side of the barrel, and a hole



Ventilator Protected From Weather.

was bored in the center of the other. The barrel was then turned over the ventilator flue, a pivot in the top of the flue passing through the hole in the head. A washer and cap screw underneath the head were used to keep the barrel in position and permit it to revolve freely.—Popular Mechanics Magazine.

CURIOUS EFFECTS OF LIGHT

More Sunlight on Southwest Side of Tree Causes Wood to Be Harder and Limbs Shorter.

The fact that there is more sunlight on the southwest side of a tree causes the wood to be harder, the limbs shorter, and less weight of tree on that side of the trunk than on the opposite side.

The difference in weight between the southwest and northeast sides of the tree causes the tree to lean to the northeast, when the tree stands singly, so as to get the full amount of light on all sides.

The same effect may be secured in a greenhouse, or where the light and temperature may be controlled. A potato sprout in the cellar may be two or three feet long from food taken from the tuber, but it may contain no more dry matter than a growth of a few inches from the same food materials, when grown in the light.

TREATMENT OF CHERRY TREES

May Be Pruned Either in Fall or Spring—Nitrate of Soda and Bone for Fertilizer.

Cherry trees may be pruned quite successfully either in the fall or spring, when frosts are not severe. Perhaps the best time is in the late winter or early spring, just before growth begins. A good fertilizer for cherry trees, where barnyard manure cannot be obtained, for an average soil which needed fertilizer, would be about 200 pounds nitrate of soda and 400 pounds ground bone; and when nitrate of potash is to be had about 500 pounds of it, or if wood ashes are available, from 30 to 100 bushels could be used.

FALL CLEANING IN ORCHARD

Weeds, Leaves or Trash Around Trees Encourage Insects and Help Breed Diseases.

Clean up the orchard and garden. Weeds, leaves or brush around the trees helps to breed insects and diseases. Grass at the roots of apple trees makes a fine harbor for mice during the fall and winter.

Protect Raspberries. While many raspberries will come through the winter without protection it is always safer to lay them down and cover with earth.

To Prevent Sunscald. Shade the southwest side of apple and other trees with straw or paper.

For the South Bound Tourist



EVERY year sees the tide of winter tourists rising higher and sweeping southward, beginning with the older people in October and November and reaching its flood in January and February, when the world of fashion makes its annual pilgrimage. This tide ebbs more slowly than it did a decade ago—March finds many new arrivals in the winter resorts, but in that month it turns and the ebb begins.

A comparatively small part of the sojourners in winter resorts are fashionables on dress parade, but what they wear is considered of first importance, because the styles they favor are guide posts for designers of spring apparel. New ideas, from high and authoritative sources, have their tryouts in the fashionable resorts, and many smart shops are on the ground to supply the wants of those who make decisions after they arrive.

Among the beautiful things made to pass the critical eyes that have been trained to discriminate, there are such splendid lingerie dresses as that

shown in the picture above. Fine batiste, hand-made lace and the finest platings join forces to produce the utmost in this particular type of frock in this model and in order that none of the intricate and painstaking work may be lost sight of it is worn over a black satin slip. It has a belt of narrow velvet ribbon. The combination of black and cream white is beautiful and a cluster of brightly colored velvet roses at the corsage is in exactly the right setting. The wide-brimmed hat of black braid with wreath of flowers and grasses is quite equal to the fine company in which it finds itself.

Striped silk, which is shown in many lovely color combinations this year, makes the sports dress that dares vie with its dainty sister. It has a full skirt bordered with narrow, picot-edged ribbon and a rolled collar ornamented in the same way. The use of velvet ribbon with ornamental tassels is important and the sports hat, in Spanish style, plays its part well in this snappy costume.

Pajamas Grow More Decorative



PAJAMAS, having come to stay in the feminine wardrobe, find themselves engaging the talents of designers and taking on all the pretty frivolities of decoration that have been lavished on nightgowns. They have wandered far away from the masculine model, into paths where gay ribbons and chiffon flowers abound, and we find them otherwise ingeniously decked out with ruffles.

They are not so far removed from the old and very frivoltous sleeveless gown with the most flimsy and brief of yokes made of lace, supporting a crepe-de-chine body. They retain a little more sense of responsibility in the choice of materials and in design.

The last word in pajama styles is well spoken in the beautiful model shown above. This design is pretty enough to captivate and practical enough to please the woman who cannot allow prettiness to run away with her good judgment. These pajamas are made of flesh-colored wash satin, the trousers having flounces by way of showing their emancipation from the original model. Tabs of satin and small satin-covered buttons, with a little help from satin ribbon, account for their

decoration, a shirring of ribbon covering the seams that joins the flounces to the trousers. The coat becomes a slip-over blouse with short sleeves and square neck. Neck, sleeves and bottom of blouse are all finished with tabs and buttons and a dash of picot-edged satin ribbon is slipped under the tabs at the bottom of the blouse and serves to gather it in about the figure. Wash satin proves to be a very durable material, but for those who prefer cotton, there are soft mercerized materials that answer the purpose as well as silks.

Julia Bottomley

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Fitted Basque Type. The fitted basque type of suit coat is featured among the newest models brought out, but this line is becoming to but few women.

Drop Shoulder Line Featured. The drop shoulder line is featured in coats.

Simplicity the Watchword. Dainty fashion really has no ironed-in lines this season. The whole effect is to develop styles that are becoming, that is to consider the various lines and details of the garments.

Handmade a Smart Trim. Shaded panels headed in neckline had a foundation of black satin on a smart afternoon frock seen recently.

Waistline a Beautiful Feature. A white dress with a beautiful and a white waistline to the cap.

Waistline a Beautiful Feature. A white dress with a beautiful and a white waistline to the cap.

The Kitchen Cabinet

(A 1919 Western Newspaper Union.)

"Wash a smile on your face, Keep a laugh in your heart, Let your lips bubble over with song, Twirl lightly your feet, As you travel life's road And help other sinners along."

THE AVOCADO, OR ALLIGATOR PEAR

For many years the avocado has been brought to this country from Mexico, and in limited number has been in the markets of late from north to south. Even now the demand for the fruit at almost prohibitive prices, far exceeds the supply. Experimenters have tested to their satisfaction that this much prized fruit can be produced commercially in a wide area of territory and they are now developing an industry that gives much satisfaction. The avocado belongs to the laurel family and is a native of tropical and semi-tropical America. The tree is large and spreading, its leafy leaves of a spicy taste and odor. The bay tree, whose leaves are used largely for seasoning, belongs to the laurel family. The fruit of the avocado varies in shape from round to pear-shaped, with color from green to deep purple, weighing from a few ounces up to five pounds. It contains a large single seed around which is a thick creamy yellow and green-colored flesh of delightful nutty flavor. This thick-skinned fruit is more often shipped as it arrives well. It is in a class by itself. It is a natural combination of food-fuel and oil. It averages 984 calories, or heat units per pound, more than twice the maximum calories of the best fresh fruits. Its fuel value corresponds to 75 per cent of that of cereals. Its chief value however is in its fat content, which in some cases is as high as 28 to 30 per cent. The only fruit comparable to it is the olive and that is a processed fruit. The increase in population, making land too valuable merely for producing meat, makes the production of such a substitute worthy of consideration.

In Mexico a salad of the pear is used as follows: Cut the fruit in dice after peeling and add to two parts of the fruit one part of Bermuda onion, chopped fine, and a small sweet pepper. Prepare two hours before serving. Season with salt, pepper and vinegar.

In Santiago—Peel the fruit, remove the seed and cut in cubes. Mix with mayonnaise, sprinkle with the yolk of hard cooked egg put through a sieve. Such a salad should constitute a meal, with the fat of the fruit, in the dressing and the yolk of the egg.

Having Taste, Make the meat of three avocados, add three tomatoes, half a green pepper, cut into fine shreds. Crush and pound this mass to a paste. Add a little onion juice, lime juice and salt. Mix thoroughly and serve at once.

Avocado, an Natural—Remove the skin and slice the fruit. Serve on a plate garnished with celery hearts, tomato or sweet red peppers. To be eaten with a fork with or without salt and pepper, as preferred.

If you make life worth living, Cry these big things worth while: They're three (I'll sum 'em up as) I just love 'em work and smile.

A DAY OF SAUCES.

A sauce is an accompaniment to a dish as essential as the ordinary seasoning of salt and pepper to make a dish appetizing. A very ordinary dish with a piquant and appropriate sauce has made many a chef and diner famous. Certain foods need certain sauces. A juicy roast with mint sauce, pork roast with apple sauce, turkey with cranberry, are always associated. Veal, without a snappy tomato sauce, or one of onion, is usually flat and tasteless. Roasted mutton is improved by a caper sauce and currant jelly with a roast. With venison a spiced grape jelly is especially appropriate, and wild duck needs a tart jelly or a salad of sliced oranges. Wild rice is excellent and most appropriate to serve with wild duck. Fish, too, of any kind is always better served with a sauce. Oyster sauce is one which may be used with any kind. Bechamel and brown sauce are good fish sauces. Lemon and egg sauces are good with some kinds of fish. Wild fowl is especially good with.

Ripe Olive Sauce—Melt four tablespoons of butter in a saucepan, add one sliced onion and cook until slightly brown. Remove the onion and stir the butter until brown. Add five and one-half tablespoons of flour, a teaspoonful of salt, one-fourth of a teaspoonful of pepper and stir to a smooth paste. Add two cups of brown stock gradually and continue stirring, stirring constantly. Cut the meat from a dozen ripe olives, cover with boiling water and cook seven minutes. Drain and add the sauce.

Macaroni—Cook two cups of macaroni in plenty of boiling water, well salted. Drain, pour cold water through it and place in a buttered baking dish. Put one cup of melted butter through the meat grinder and heat in a hot frying pan, add two tablespoons of flour and two cups of milk, boil a little at a time, until well mixed and boiling.

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Macaroni—Cook two cups of macaroni in plenty of boiling water, well salted. Drain, pour cold water through it and place in a buttered baking dish. Put one cup of melted butter through

To Cure a Cold in One Day

Take
Grove's
Laxative
Bromo
Quinine
Tablets
Be sure its **Bromo**
Q
E. W. Brown
The genuine bears this signature
30c.

Immense Sulphur Deposit.
Popular Mechanics Magazine reports that a sulphur deposit of perhaps 10,000 to 15,000 tons has been found in the crater of an ice-covered volcanic mountain on Unalaska Island in the Aleutian group. Akin Island, in the same group, also has a sulphur deposit.

Important to Mothers.
Examine carefully every bottle of **CASTORIA**, that famous old remedy for infants and children, and see that it bears the signature of **Dr. J. C. Williams**. In Use for Over 30 Years. Children Cry for **Fletcher's Castoria**.

As Usual.
"When Cholly Van Rook proposed to me he was too rattled to say a word." "Then how did you know he was proposing?" "Oh, my dear, his money did all the talking."—Boston Transcript.

Paradoxical Endorsement.
"People like an optimistic doctor." "Yet a doctor is by his very profession a man of ill omen."

Women Made Young

Bright eyes, a clear skin and a body full of youth and health may be yours if you will keep your system in order by regularly taking

GOLD MEDAL
HAARLEM OIL
CAPSULES
The world's standard remedy for kidney, liver, bladder and uric acid troubles, the enemies of life and looks. In use since 1868. All druggists three days. Look for the Gold Medal on every box and accept no imitation.

USE SLOAN'S TO WARD OFF PAIN

You can just tell by its healthy, stimulating odor, that it is going to do you good.

If I only had some Sloan's Liniment! How often you've said that! And then when the rheumatic twinges subside—after hours of suffering—you forget it!

Don't do it again—get a bottle today and keep it handy for possible use tonight! A sudden attack may come on—sciatica, lumbago, sore muscles, backache, stiff joints, neuralgia, the pains and aches resulting from exposure. You'll soon find warmth and relief in Sloan's Liniment that *restores without rubbing*. Clean, economical. Three sizes—35c, 70c, \$1.40.

Sloan's Liniment

LUNG-A-TONE

For stubborn and persistent coughs, colds, bronchitis, sore throat, hoarseness and coughs of long standing. Highly recommended for after-effect of influenza or "flu".

Dose: One to two teaspoonsful every three or four hours. As a tonic, three times a day.

PREPARED BY
MALADINE LABORATORIES
ATLANTA, GEORGIA

Cuticura Soap
Complexions
Are Healthy
Soap 25c, Ointment 25c and 50c, Tablets 25c.

For **CROUP, COLDS, INFLUENZA & PNEUMONIA**. Unsurpassed for its effectiveness in relieving the distressing symptoms of these diseases. When Croup, Influenza or Pneumonia strikes the child, the mother should at once use Cuticura. It soothes the throat, clears the chest and makes the child comfortable. It breaks up the croup, loosens the phlegm and prevents complications.

Old Folks' Coughs

Navy Tales

By a Lieutenant in the United States Navy

MOTOR FAULTS

A WIFE she isn't in it—not with a man and his machine. The divine harmony of married bliss, the gentle cooing of lifelong companionship, the passionate prelude to life itself, are as dust before the hypnotic bonds of mechanism.

Observe the chief electrician on watch. About him hum and roar and thump and purr the million parts of a monster man-of-war. Overhead may flash great teams of heavy guns and hurl their steel death into the enemy. Men may be dying up there. Or a twelve-ton broadside may this moment be in flight toward the heart of the dynamo room itself.

He is watching his motor. Four fat turbo generators are sucking 'juice' out of the air—on whatever pulse comes—and feeding it through the ship. Part of it feeds the spinning motor. And an invisible man-magnetism in the process has seized the chief and drawn quiescence of interest from his mind and body.

Suddenly electric lamps about grow brighter. Rather pleasant, one would think, to have more light. Not so the chief. To him one bit of unusual brilliancy means turbine speed too high. Too much current is squirting through the cupric nerves of his paramour. With a practised hand he shifts a valve. Steam drops the fraction of a pound and lamps come natural again.

Eyes bright from concentration shift to the ammeter, a dial that shows the current. He's rathered, needle moves with the motor's pulse, a pulse of blood more strange than space, twice as invisible, yet potent beyond man's puny measurements.

Voltmeter gives him the pressure of this blood. Crackle of tiny sparks here and there point to many tasks in the tender skin of insulation. Perhaps a slight fever warns the sturdy magnets at the motor's forehead—an overload or short in the circuit would do it. So the chief does this and that with his switches, and his armature brushes, and his resister rheostat, until his loved one rests more easily.

Maybe a burst of blinding flame stuns him. He may flinch in the heat of it. Five-hundred volts leap forth with almost volcanic intensity. But the chief leans to his circuit breaker with a ferocity of defense. His own body is nothing. 'Tis the motor he would save.

No misogyny is this—not with a love like that! Bachelor at forty, call him a celibate if you please. But the motor's faults are not the follies of a woman. They are the weak points in the chief's electrical efficiency.

He knows this. The clean truth of it holds him. He sticks to the navy, to his motor, and his love is very genuine.

SUBMARINE BELL

THERE is a certain warning skipper who calls attention to the spreading gray about his temples. Not that he is proud of this mark of age, but because it runs no further than his ears. "My gray hairs stop," he explains, "because I always know just when to stop worrying."

His friends, however, "have one on him." "Twice the submarine bell that got the placid skipper's goat."

This gadget—as we say in the navy, meaning thingumbob—is a device for transmitting sound signals under water. Large lightships such as Nantuxet have a heavy bell suspended deep in the water. By an automatic device a clapper strikes at regular intervals. Each bell along the coast has its characteristic interval and number of strokes.

All large ships and men-of-war are fitted with receivers for capturing the sound waves set up under water by these bells. In the outer bottom is a small box filled with water and containing a very sensitive diaphragm which vibrates in tune with the bell. Through telephonic connection, one may catch the strains from the bridge or any other part of the ship.

Since the receivers are on each side sound comes most distinctly when the bell is nearly on the beam. From four to five miles is the average limit of range.

One thick March morning our self-contained friend was approaching New York. Though he was well off-shore the soupy fog made him anxious about his landfall. Putting his submarine telephone to his ear he suddenly heard the clear note of a bell. "That's queer," he exclaimed. "We oughtn't to be anywhere near the lights yet."

He swung the battleship about in order to find which heading blotted out the sound. In this way he could obtain an approximate bearing of the lights.

But the bell kept on. It played regular chimes, increasing and decreasing. To the consternation of the skipper he was unable to determine either the distance, direction, or character of the crazy thing. "Can it be some new kind of enemy infernal machine?" he wondered.

He became frantic. He cursed the navigator, the lights, the officer-of-the-deck; and then all ships and bells and officers. In a final paroxysm of rage he

cried: "That's all right, but I don't want to be a part of it!"

He was wrong. Few inspectors before him had been his equal. The truth was the old, old truth: He was homesick for the heave of a plated deck, the swish of oily bilges, and a salt breath out of the starboard hatch.

So "slave of the sea" is the right name after all.

SEA OUTFIT

IN MOMENTS of great stress we are very human; also genuine. We tend to reveal that which is most characteristic of our whole makeup.

Take the case of a certain commander who received orders at sea. Such a change means little to the black-jack, et. He is younger and more temperate in the service. Uncle Sam

loves him from back to battlement. "Shouldn't worry" is the time to which he marches. For the "gob"—lucky dog—takes a turn round ditto box and bar with hammock turned beside, and beats it.

But a commander doesn't swing in a hammock, and a dozen ditto boxes and bags wouldn't hold the mess of uniforms he must have. Also there are his civilian tools, and a sword, and books, and filing-cases, and a multitude of other belongings.

Yet he has cut to bare necessities. "No, my dear," to his tearful wife says he, "I cannot take those sofa pillows for my bunk. But I need the sheets and pillowcases. Four blankets will be more than enough. And don't forget the towels and sewing kit."

She doesn't. Nor does she overlook his winter underwear and sweaters for a sudden northern cruise. When he isn't watching she darts up all his socks, and his whites. Knowing his absentmindedness she tucks in odd corners of his sea chest small packages of pins and pipes and spare shaving gear and shoestrings and mittens and muffers and woolen socks, and an old Panama hat for Cuban waters.

She insists on including an alcohol stove for a midnight mug up on the gale-cut bridge. She gets ready his sea diary and has his binoculars cleaned. She finds his epaulettes need new straps and puts in a mean half-hour splicing up his sword knot.

Finally, if she is wise, she sends in a subscription for her commander's favorite magazine and arranges to have fresh fruit sent him when in port. As a last touch with bars and boxes packed and ready she slips in a little picture of herself. "He'll probably miss it when he gets there," she murmurs.

Months later he's home again, and he talks a bit. "Oh yes," says he, "handily. 'Just as the old tub was about to break up I slipped into my room and got your picture.'"

KEEP BROOD SOWS IN WINTER

Animals Must Be Properly Fed in Order to Farrow Large Number of Healthy Pigs.

During the winter the brood sows should be maintained as cheaply as possible, but at the same time they must be properly fed in order to farrow a large number of healthy, well-grown pigs in the spring. Best results are obtained when sufficient food is given to produce daily gains on the sows of one-half or three-fourths of a pound. To do this the grain fed must be limited, and diluted with some roughage, for unless the ration has sufficient bulk the sows will become constipated and hungry, due to the undisturbed condition of the digestive tract. Legume hays are the chief roughage available at this season, and their use will cheapen the cost of feeding.

Either alfalfa, clover, soy-bean or cow-pea hay makes an excellent roughage, and when fed, little or no high-priced protein concentrate is needed to balance the corn. Bright leary alfalfa hay gives the best results of any of these roughages. Alfalfa meal is simply the best grade of alfalfa hay chopped into a meal. Clover hay contains almost as much nourishment as alfalfa hay, and soy-bean hay, cut and cured when the beans are almost ripe, is a very nutritious feed. Cow-pea hay, should be cut, then the first peas are shelling and consequently does not have as high food value as soy-bean hay. Great care must be exercised in curing soy-bean and cow-pea hay, for the stalks are very heavy and succulent and unless thoroughly dried are apt to mold. Under no condition should a brood sow be fed upon any roughage which is not bright nutritious.

Heavenly Inspiration.
The film corporation was on the verge of bankruptcy. Try as it might, it could not sell its pictures.

Then, one day, the president conceived a brilliant idea, and soon he was using a scoop shovel to handle his money.

Instead of selling pictures he made, he charged \$5 admission to his studio to see them made.—Film Fun.

The Outcure Toilet Trio.
Having cleared your skin keep it clear by making Outcure your everyday toilet preparations. The soap to cleanse and purify, the Ointment to soothe and heal, the Talcum to powder and perfume. No toilet table is complete without them. 25c everywhere.—Adv.

WINTER ATTENTION TO EWES
Success or Failure of Lamb Crop Next Spring Depends on Care Given Breeding Flock.

The success or failure of the lamb crop next spring will depend to a large extent upon the care given the breeding flock during the winter. In order to secure active, well-developed lambs, a large percentage of which are twins, it is absolutely necessary to have the ewes in a thrifty condition at mating time, and conditions of feeding and management during the winter months must be such that the flock will be maintained in good flesh, strong and vigorous.

WAY TO AVOID HOG CHOLERA
Prevent Exposure of Susceptible Animals to the Germ Which Causes the Disease.

To avoid hog cholera, first avoid exposure of susceptible hogs to the germ which causes the disease; second, hogs when exposed to hog cholera should at least be injected with anti-hog cholera serum, which will protect them through the period of exposure; third, produce permanent immunity in the hogs by administering virus at the same time protective serum is injected.

HIGHER PRICES FOR HORSES
Animals for Breeding and Farm Work Have Advanced Rapidly Within Past Six Months.

Prices on horses for farm work and breeding have advanced rapidly within the past six months and the fact that only about 10 per cent of the foals in the United States are in foal and not more than 10 per cent of the yearlings we should have here, indicates that prices are due to go higher than we have ever known them to be.

GRADE IS IMPROVED ANIMAL
Strictly Speaking It Is One That Has One Purebred Parent, the Other Being Mixture.

Strictly speaking, the grade is an animal that has one purebred parent, the other being a mixture. The term grade is sometimes applied to an animal that is from improved ancestry whether or not it has one purebred parent. However, not every animal that is not purebred is a grade. The animal with inferior mixed blood lines is strictly a scrub.

Let Up on Grain.
When the colt is taken away from its mother and the mare has no work to do, it is well not to feed her any grain for a few days as grain has a tendency to keep up the milk flow.

Quacks Are Profitable.
On many farms quacks can readily be made fully as profitable as the doctor.

GOVERNMENT BOND GUARANTEE

Daily developments bring Kentucky fields prominently to the front. Leases are doubling in value and harder to get every day. The longevity of the wells and the high specific gravity of the oil make the field more desirable to the investor. "Fifteen carloads of oil machinery from Texas and Louisiana are reported to be enroute to the Kentucky oil fields."—The Oil and Gas Age.

The well plan of our guarantee stock makes you safe in every respect. (The history of Kentucky oil fields proves that wells have been producing for twenty-five years in paying quantity). And the government bond behind our guarantee makes your stock safe.

At the end of the fifth year, if we have not paid one hundred per cent in dividends, the American Securities Company will deliver to the holder of certificate of shares (not less than five shares or five per cent of any share) a Government bond equal to the par value of said certificate.

STOCK GOING EAST.
We are selling a block of twenty thousand shares at ten dollars per share. Applications are coming fast and our limit is January 1, 1922. Now is your opportunity.

OFFICERS AND DIRECTORS
Ben O. Smith, Attorney, 300 Common Street, New Orleans, Louisiana.
Worth Club Building, Fort Worth, Texas.
J. B. Phillips, President, Hammond, Louisiana.
J. B. Phillips, Wholesale Grocer, Jackson, Mississippi.
J. Mark McBeath, Chairman, State Highway Commission, New Orleans, Louisiana.
J. A. Kelly, Dealer in Leases and Oil Lands, Beaumont, Texas.

REFERENCES
Farmers and Mechanics National Bank, First National Bank, Fort Worth National Bank, or any other bank in Fort Worth.
Trustee, 302 Fort Worth Club Building, Fort Worth, Texas.

Lakytex Oil and Development Company

302 Fort Worth Club Building Fort Worth, Texas

Always Loses.
"You're a good loser."
"I ought to be. I get so much practice at it."

In making a choice don't bite off more than you can choose.

Victim of Accident in No Hurry to Be Carried to the Undertaker's Establishment.

In a collision between an auto and a load of hay, the driver of the latter was projected into the village road on his head and lay there semi-conscious until two occupants of the more speedy vehicle lifted him out of the dust and started to carry him toward the sidewalk.

"Shall we take him into that undertaker's shop there, or to the drug store farther down the street?" asked one of the hurried bystanders.

The victim raised his head with alacrity and vociferated: "Take me to the drug store first, you darn fool!"

Central Japan Prosperous.
The people of central Japan, where some of the principal agricultural districts are located, appear prosperous and contented and crop prospects are favorable, due to the fact that the farmers had money with which to buy fertilizers and have given their crops excellent care.

Rice, millet and vegetable crops are in splendid condition, while the silk crop is the best in years. Well, large cocoons are the result of fertile mulberry and favorable weather. It is believed that American silk manufacturers would do well to lay in a supply of the better grades.

POSTUM CEREAL

used in place of coffee has many advantages, soon recognized. Postum is better for health, costs less than coffee, yet has a flavor very similar to coffee.

Postum Cereal should be boiled a full fifteen minutes. Another form Instant Postum is made instantly in the cup, no boiling required.

Grocers sell both kinds "There's a Reason"

Agents Wanted—Best Line.
of Food Preparation in America. If you can sell anything you can sell Postum. Good. The Postum Company is looking for a person. Make your Agency Business a success with the best selling line of foods. Sample case with complete line. Get busy. Write us for particulars. MILLER BROS. 1111 Broadway, NEW YORK, N. Y.

LAND—Writs for free title. Alabama Park. We can sell. Land will never be cheaper. INGRAM LAND CO., Birmingham.

Agents for WOOD Permanent Non-Slip Chalk. Big sales. Home Co., Plainfield, Conn.

FRECKLES

CITY ECHOES.

ger than "get busy" with congressmen or senators. The minister of Bay St. Louis is one of the Mississippi State Agricultural, Mechanical and Manufacturing Expositions and the

on the basis of which, an advance in assessment of cost million is announced by The opinion of many will make will the government, business, and people who pay the

cannot be expected to furnish board
and room for \$100.00
I would like the right to reject
all bids
The Board Res. 1111
A. A. WHITE OSTRON
1912

New Orleans
Memorable and
Inexpensive

to whom the
named book
J. K. R.
H.

ldgely, General Passenger Agent,
C. Geron, City Passenger Agent.

ions of the country
both of the last
New Orleans.
Mobile.

Merchants Bank
 Bay St. Louis, Miss.
 FOR
LUMBER
 SEE
McLEOD & JOYNER,
 OUR MOTTO—Best Lumber and Prompt Deliveries.
 WE MAKE LOCAL DELIVERIES
 TELEPHONE 37. Bay St. Louis, Miss.

NOTICE TO BOND HOLDERS.
 Notice is hereby given by the Board of Supervisors of Hancock County, Miss., that Hancock County, Miss., will sell to the highest bidder the contract for the upkeep and maintenance of public roads in Beat No. 4, together with culverts as per plans and specifications on file in Clerk's office, on **Monday, March 7th, A. D. 1921.**

The successful bidder must furnish bond double the amount of the bid.

A. A. KERGOSIEN,
 Clerk.

NOTICE TO CONTRACTORS.
 Notice is hereby given that the Board of Supervisors of Hancock County, Miss., will sell to the highest bidder the contract for the upkeep and maintenance of public roads in Beat No. 4, together with culverts as per plans and specifications on file in Clerk's office, on **Monday, March 7th, A. D. 1921.**

The successful bidder must furnish bond double the amount of the bid.

A. A. KERGOSIEN,
 Clerk.

By Folders, Booklets and Newspaper Advertising

L & N

Is Telling The Nation of This Wonderful Southland—

This land of perennial springtime and summer shade, of blooming flowers and balmy breezes, wherein to rest and play, to seek and capture health and happiness in wholesome living and boundless prosperity.

This elaborately-prepared, truthfully-informative literature has been systematically and continually distributed throughout the sections of the country where living is more strenuous and climatic conditions less favorable. And the good work is still going on.

L. & N. newspaper advertising is now appearing in more than a hundred cities north of the Ohio River, telling of the attractions of this particular section of the South.

This productive publicity has naturally resulted in untold direct benefit to New Orleans, Mobile and the Gulf Coast and substantial collateral benefit to others of the eighteen states of the Union which the Louisville and Nashville Railroad directly serves.

These booklets, folders, etc., are always to be had for the asking; and two of the recent ones—"New Orleans" and "The Gulf Coast"—are striking examples of beautiful printing, true-to-life illustrations, and practical information.

Readers of this newspaper are invited to write either of the undersigned Louisville and Nashville Railroad officials, enclosing list of names and addresses of friends living in other sections of the country to whom they would like to have mailed either or both of the last-named booklets.

**J. K. Ridgely, General Passenger Agent, New Orleans.
H. C. Geron, City Passenger Agent, Mobile.**